

In the Claims

This listing of claims will replace all prior versions and listings of claims in this application.

1 (currently amended). An antibacterial composition, wherein the composition

a) ~~is prepared using~~ comprises a fermented dairy product,

b) comprises carbohydrates, proteins, and fats, and

c) has a pH of 4.6 or less, and

d) has activity of inhibiting the proliferation of Gram-positive bacteria,

and wherein the energy ratio of carbohydrates, proteins, and fats is 50% to 70%, 4% to 25%, and 20% to 30%, respectively.

2 (previously presented). The antibacterial composition of claim 1, wherein the fermented dairy product is fermented milk and/or natural cheese.

3 (previously presented). The antibacterial composition of claim 1, wherein the amount of lactic acid in 100 mL of the composition is 200 mg or more.

4 (previously presented). The antibacterial composition of claim 1, wherein the amount of lactic acid in 100 mL of the composition is 300 mg or more.

5 (previously presented). The antibacterial composition of claim 1, which comprises plant-derived fat.

6 (previously presented). The antibacterial composition of claim 1, which comprises the constituent selected from the group consisting of (a) to (c):

(a) fermented dairy product 33.4 g, honey 8 g, dextrin 6.1 g, sucrose 1 g, indigestible dextrin 0.61 g, pectin 0.75 g, mixed oils and fats 2.6 g, and soybean lecithin 0.13 g, per composition 100 mL;

(b) fermented dairy product 22.7 g, whey protein hydrolysate 1.42 g, palatinose 5.6 g, dextrin 5.2 g, maltodextrin 1.9 g, indigestible dextrin 1.04 g, pectin 0.45 g, mixed oils and fats 3.0 g, phospholipids 0.1 g, and soybean lecithin 0.16 g, per composition 100 mL; and

(c) fermented dairy product 15.3 g, honey 7.5 g, dextrin 16 g, sucrose 1.5 g, indigestible dextrin 0.61 g, pectin 0.75 g, mixed oils and fats 2.6 g, and soybean lecithin 0.13 g, per composition 100 mL.

7 (currently amended). A method for producing an antibacterial composition having (i) a pH of 4.6 or less, and (ii) activity of inhibiting the proliferation of Gram-positive bacteria, wherein the method comprises mixing a fermented dairy product as an ingredient with carbohydrates, proteins, and fats, and then homogenizing and sterilizing the mixture.

8 (previously presented). The method for producing the antibacterial composition of claim 7, wherein the fermented dairy product is fermented milk and/or natural cheese.

9 (previously presented). The method for producing the antibacterial composition of claim 7, wherein proteins of the fermented dairy product account for 30 weight % or more of the proteins in the composition.

10 (previously presented). The method for producing the antibacterial composition of claim 7, wherein proteins of the fermented dairy product account for 70 weight % or more of the proteins in the composition.

11 (previously presented). The method for producing the antibacterial composition of claim 7, further comprising the step of mixing the fermented dairy product with an ingredient selected from the group consisting of vitamins, minerals and dietary fibers.